Amendments to the Claims:

The listing of claims will replace all prior versions and listings of claims in the application:

Listing of Claims:

Claim 1 (Original) Anti-staling composition for bakery products, the composition comprising a sterol and/or stanol ester of fatty acids and an emulsifier selected from the group comprising calcium stearoyl lactylate, sodium stearoyl lactylate, glycerol monostearate, sodium stearoyl furnarate, succinilated monoglyceride, ethoxylated monoand diglycerides, diacetyl tartaric acid esters of mono- and diglycerides, polyglycerol esters, propylene glycol monoesters, polyglycerolesters, sorbitan esters or polysorbates, lecithin or a combination thereof, wherein the weight ratio of the emulsifier to sterol ester or stanol ester or the combination thereof is between 1 to 1 and 1 to 50.

Claim 2 (Original) Anti-staling composition according to claim 1, wherein the emulsifier is selected from the group comprising calcium stearoyl lactylate, sodium stearoyl lactylate, glycerol monostearate and diacetyl tartaric acid esters of mono- and diglycerides or a combination thereof.

Claim 3 (Currently Amended) Anti-staling composition according to claim 1-er-2, wherein the emulsifier is selected from the group comprising calcium stearoyl lactylate, sodium stearoyl lactylate, glycerol monostearate or a combination thereof.

Claim 4 (Original) Anti-staling composition according to claim 1 wherein the emulsifier is CSL or SSL.

Claim 5 (Currently Amended) Anti-staling composition according to any of claims 1-4 claims 1-4 wherein the fatty acid is derived from sunflower oil, rapeseed oil, safflower oil, coconut oil or a mixture thereof.

Claim 6 (Currently Amended) Anti-staling composition according to any of claims 1-5claim 1 which comprises a sterolester.

Claim 7 (Currently Amended) Anti-staling composition according to any of claims 1-6claim 1 wherein the weight ratio of the emulsifier to sterol is between 1 to 6 and 1 to 30.

Claim 8 (Currently Amended) Dough comprising the anti-staling composition according to any of claims 1-7 claim 1.

Claim 9 (Currently Amended) Bakery product comprising the anti-staling composition according to any of claims 1-7 claim 1.

Claim 10 (Original) Bakery product comprising flour and from 0.5 to 15 wt% on flour of sterol and/or stanol fatty acid ester and from 0.1 to 1 wt% of emulsifier on flour, wherein the emulsifier is selected from the group comprising calcium stearoyl lactylate, sodium stearoyl lactylate, glycerol monostearate, sodium stearoyl fumarate, succinilated monoglyceride, ethoxylated mono- and diglycerides, diacetyl tartaric acid esters of mono- and diglycerides, polyglycerol esters, propylene glycol monoesters, polyglycerolesters, sorbitan esters or polysorbates, lecithin or a combination thereof.